



Mexican Red Rice

What to collect	
Ingredients	Equipment
2 tomatoes	chopping board
2 tablespoons rice bran oil	knife
2 cups long grain rice	oven tray
1 onion, finely chopped	heavy based saucepan with lid
1 clove garlic, finely chopped	
400ml veggie stock	
1 cup frozen peas	
coriander leaves, to serve	

What to do

1. Preheat oven to 180C.
2. Place tomatoes on an oven tray and roast for 10 minutes or until soft. When cool enough to handle, peel & finely chop. Set aside.
3. Heat oil in a saucepan over medium heat, add rice and onion and cook for 10 minutes or until rice is brown.
4. Add garlic, cook for another minute, add tomato and stir through. Then add stock and cook covered, over low heat for 15 minutes.
5. Scatter over peas, cover and stand for 5 minutes.
6. Stir and serve with coriander on top.